



Three-Course Menu

À La Carte Menu

Add a wine pairing to each course for an additional \$25 per person

First Course

Root Celery Cappuccino 12

Celery root soup with smoked white fish (GF)

Big Eye Tuna Tartare* 13

Avocado relish, radishes, micro cilantro and harissa vinaigrette (GF)

Escargot Vol-au-Vent 12

Snails, garlic, parsley, hen-of-the woods mushrooms and puff pastry

Crab Cake 13

Avocado, cucumber radish salad and piquillo pepper aioli

Second Course

Rockfish* 27

Mediterranean rockfish stuffed with lobster mousse and served with baby carrots, haricots verts, roasted potatoes and tomato béarnaise (GF)

Diver Sea Scallops* 26

Seared jumbo diver sea scallops with cauliflower veloute and spinach gnocchi

Petite Filet Mignon* 31

Petite filet mignon medallions with Pomme Robuchon, baby carrots, winter mushrooms and winter truffle sauce

Boeuf Bourguignon 26

Angus short ribs cooked in red wine with mushrooms, onions, heirloom carrots and garlic-mashed potatoes

Dessert

Pistachio Crème Brulee 11

Pistachio-flavored custard with crispy caramel

Goat Cheesecake 12

Caramel sauce and caramelized walnuts

Chocolate Lava Cake 12

Warm chocolate cake served à la mode



Five-Course Menu

\$65 Per Person

Add a wine pairing to each course for an additional \$39 per person

First Course

Root Celery Cappuccino

Celery root soup with smoked white fish

-or-

Big Eye Tuna Tartare*

Avocado relish, radishes, micro cilantro, harissa vinaigrette

-or-

Beet Salad

Oven-roasted beest, goat cheese, radishes and orange segments

Second Course

Diver Sea Scallops

Pan-seared diver scallops, cauliflower velouté and baby spinach gnocchi

-or-

Foie Gras Ravioli

Roasted chestnuts, leek fricassee and Sauternes coulis

Third Course

Crab Cake

Avocado, cucumber radish salad, piquillo pepper aioli

-or-

Mediterranean Sea Bass

Shitake mushrooms, butternut squash ravioli, Brussels sprouts and cipollini onions

Fourth Course

Colorado Lamb Chop

Chickpeas, eggplant caviar and tomato-harissa coulis

-or-

North Carolina Quail

Grilled-marinated quail, foie gras, sweet potatoes, Brussels sprouts and port sauce

Dessert

Pistachio Crème Brulee

Pistachio-flavored custard with crispy caramel

-or-

Goat Cheesecake

Caramel sauce and caramelized walnuts

-or-

Chocolate Lava Cake

Warm chocolate cake served à la mode



Seven-Course Menu

\$95 Per Person

Add a wine pairing to each course for an additional \$55 per person

First Course

Root Celery Cappuccino

Celery root soup with smoked white fish

-or-

Beet Salad

Oven roasted beet, goat cheese, radish and orange segments

Second Course

Big Eye Tuna Tartare

Avocado relish, radishes, micro cilantro and harissa vinaigrette

-or-

Foie Gras

Seared fresh foie gras, roasted chestnuts, leek fricassee and Sauternes coulis

Third Course

Crab Cake

Avocado, cucumber radish salad and piquillo pepper aioli

-or-

Diver Sea Scallops

Pan-seared, cauliflower velouté and baby spinach gnocchi

Fourth Course

Mediterranean Sea Bass

Shitake mushrooms, butternut squash ravioli, Brussels sprouts and cipollini onions

-or-

Rockfish Amandine

Seared rockfish fillet with toasted almonds, haricots verts, new potatoes and beurre blanc

Fifth Course

Colorado Lamb Chop

Chickpeas, eggplant caviar and tomato-harissa coulis

-or-

North Carolina Quail

Grilled-marinated quail, foie gras, sweet potato, Brussels sprouts, port sauce

Sixth Course

Petite Filet Mignon*

Petite filet mignon medallions served with Pomme Robuchon, baby carrots, winter mushrooms and winter truffle sauce

-or-

Boeuf Bourguignon

Angus short ribs cooked in red wine with mushrooms, onions, heirloom carrots and garlic-mashed potatoes

Dessert

Pistachio Crème Brulee

Pistachio-flavored custard with crispy caramel

-or-

Goat Cheesecake

Caramel sauce and caramelized walnuts

-or-

Chocolate Lava Cake

Warm chocolate cake served à la mode



Vegetarian Menu

Choice of one item for each course

Four-Course Menu

\$45 per person

Add a wine pairing to each course for an additional \$29 per person

Six-Course Menu

\$75 per person

Add a wine pairing to each course for an additional \$50 per person

Spanish Onion Soup

Five-onion soup blended with saffron and walnuts

Local Beet Salad

Baked local beets with clementines, pink grapefruit, radishes, hazelnuts and goat cheese

Spinach Gnocchi

House made baby spinach gnocchi with capers, raisins, toasted almonds and cauliflower coulis

Pomme Robuchon

Creamy truffled potato purée topped with roasted-wild mushrooms

Winter Squash Ravioli

House made ravioli with sage butter cream, toasted squash seeds, pomegranate and mushrooms

Fruit Dessert

Assortment of fresh fruit, sorbet, chocolate and candied-nuts

